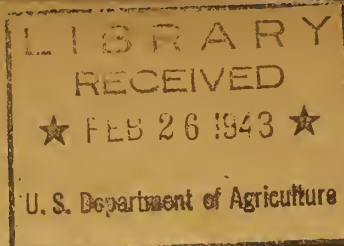


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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Distribution Administration



CONTINUOUS FACTORY INSPECTION OF PROCESSED FRUITS AND VEGETABLES

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RESERVE The following information as to general requirements for plant and equipment, general operating conditions, code marking and labeling, and duties of inspectors in connection with continuous factory inspection of canned fruits and vegetables is issued for the guidance of applicants and for users of such inspection. Nothing herein shall be construed as modifying requirements under any Federal or State law applicable to the operation of canneries.

GENERAL REQUIREMENTS FOR PLANT AND EQUIPMENT

All exterior openings of the cannery shall be adequately screened, if necessary, or otherwise protected from flies and insects, and roofs and exterior walls shall be tight. When necessary, fly traps or other approved insect control devices shall be installed. Sirup rooms shall be screened.

Receiving sheds or rooms should be separate from packing rooms, and fixtures and equipment shall be so constructed and arranged as to permit thorough cleaning. Receiving rooms and packing rooms shall be adequately lighted and ventilated, and the floors shall be tight and arranged for thorough cleaning and proper drainage.

The cannery shall be so equipped that the raw product may be properly and expeditiously handled.

Suitable containers, flumes, chutes, or conveyors shall be provided for removal of waste products from the plant.

Adequate supplies of steam and of clean, unpolluted running water shall be provided for washing, cleaning, and maintaining the establishment in a sanitary condition. An adequate number of outlets for steam and water shall be provided.

Adequate toilet facilities of sanitary type shall be provided, and no toilet shall open directly into a room in which food is prepared.

An adequate number of sanitary wash basins and a proper supply of liquid or powdered soap, water, and paper towels shall be provided. If necessary, paper towels shall be provided in the packing room. Hot water shall be provided when handling chicken meat or other greasy products.

Signs requiring employees handling food to wash their hands after each absence from post of duty shall be conspicuously posted in the cannery.

Equipment shall be provided for code marking cans or other containers.

Each exhaust box, cooker, and processing retort shall be fitted with a satisfactory thermometer.

Suitable space and laboratory facilities shall be provided for the inspectors to prepare records and examine samples and for the safe-keeping of records.

GENERAL OPERATING CONDITIONS

From the time of delivery to the cannery up to the final processing the product shall be handled properly and under such conditions as to prevent contamination or spoilage.

Waste material from sorting belts or picking tables shall not be allowed to accumulate in the factory and shall be placed in suitable containers for frequent removal or shall be removed by flumes, conveyors, or chutes. Debris or refuse from any source whatever shall not be allowed to accumulate in or about the plant.

All floors and other parts of the establishment, including unloading platforms, and all fixtures, equipment, and utensils shall be cleaned as often as may be necessary to maintain them in sanitary condition, and the packing room and equipment shall be thoroughly cleaned at least once each day during operation.

The canner shall require all employees to observe proper habits of cleanliness and shall not knowingly employ in or about the establishment any person afflicted with infectious or contagious disease. Medical certificates shall be furnished if requested.

Material prepared for canning being transported from one building to another before enclosure in the container shall be properly covered and protected against contamination.

CODE MARKING AND LABELING

Code marks shall be embossed or otherwise placed on all cans before processing. Such marks shall show at least (1) the date of packing, (2) the commodity, (3) the grade claimed by packer, (4) the size or count of the product, when such product is graded for size, (5) the type and style of commodity, and (6) the sirup density on commodities packed in sugar sirup.

The canner shall furnish the Food Distribution Administration with a detailed explanation of his coding system and the meaning of each symbol.

All products prepared under continuous inspection shall be packed in containers bearing an embossed identification approved by the Food Distribution Administration. In the case of products packed in glass the insignia shall be blown in the container. If it becomes necessary to use unidentified containers, due to unavoidable circumstances, this may be done only with the approval of the Food Distribution Administration.

Canners will be permitted to apply labels bearing the legend "This product was packed under the continuous inspection of Food Distribution Administration, U. S. Department of Agriculture" on all lots of processed foods packed during the time an inspector is on duty in the canning plant.

Processed foods packed under continuous inspection may be officially certified and labeled with the legend, "U. S. Grade ____". This product was packed under the continuous inspection of Food Distribution Administration, U. S. Department of Agriculture and the above grade officially certified." Such lots will be sampled and certified after sufficient time has elapsed to permit equalization of color, sirup, or other characteristics.

A record shall be made of all merchandise not meeting the requirements of the Food Distribution Administration in some particular, such as improper fill, unsanitary conditions, or failure to observe proper canning procedure. Such merchandise shall not be labeled with labels bearing the continuous inspection statement or grade, and reports shall be furnished to the Department giving specific information regarding its disposal.

DUTIES OF INSPECTORS

Inspectors assigned by the Food Distribution Administration to each factory shall make those observations necessary to enable them to certify to the condition and quality of canned fruits and vegetables to be labeled in the terms of the United States standards for grades and to see that the standards of plant sanitation are maintained.

The inspector shall under no circumstances function as plant superintendent or plant supervisor, nor will he engage in settlement of disputes between grower and canner with respect to the quality or condition of products as they are received at the cannery from the grower, nor will he participate in any labor arguments.

Inspectors shall avoid needless conversation with workers in the cannery and shall make all suggestions for improving the operation of the plant to the superintendent or to some individual designated by the plant management.

Inspectors shall be courteous and tactful in all of their associations with the personnel of the plant.

Under no circumstances will inspectors divulge information concerning a canner's equipment, merchandise, or method of operation.

Inspectors shall not require changes in methods of processing other than those required in connection with the proper observance of plant sanitation and the maintenance of quality in the product.

The inspector shall make routine observations at regular intervals of the method of handling the raw products over the sorting belts from the receiving platform, shall note the thoroughness of washing or sorting, shall check the grade and the packing of cans at the packing table, and shall observe the condition of the fill at the time containers enter the exhaust box. The inspector shall observe processing and cooling temperatures at regular intervals and check stacking procedure.

The inspector shall keep records in detail of all observations made during the packing operations and of all cuttings made during the packing operation and on mornings following the pack. These records shall be carefully filed for reference at the time of certification.

The inspector shall make a daily report covering all products packed during each shift and shall deliver at least one copy of the report to the canner.

Issued: October 24, 1941
(Date)

C. W. Kitchen
Director

This is a reissue of requirements issued on October 24, 1941 by the Agricultural Marketing Service.